



*Our executive chef presents this menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.*

## **CANAPE MENU**

*Please choose 5 canapes from the selection below*

Tricolore spoon with basil jelly, confit cherry vine tomato, buffalo mozzarella and balsamic vinegar (v)

Provolone cheese and potato croquette (v)

Peppadew pepper, feta cheese and olive sticks (v)

Vegetable ratatouille and olive tapenade samosas (v)

Deep fried cheese and onion pastries (v)

Brochette of queen scallops and tiger prawn, marinated in pink ginger, laverbread and soy sauce

Duo of Scottish salmon on olive oil bread crostini

Soleggiati tomato, cured ham and rocket pesto roulade

Toasted brioche, duck parfait and red onion chutney

Cocktail sausages with Sussex honey and grain mustard

Mini slider burgers with Sussex Charmer cheddar cheese, tomato and gherkin relish

Smoked chicken and cream cheese puffs

Panko king prawns with homemade sweet chilli dip

**£15.95 per head**

*Please note all menus incur a 10% service charge*